

# Cantina Laredo Sample Menu

## Entradas

**Small dishes perfect for sharing**

*Guacamole en molcajete*  
*Avocado, warm corn tortilla chips,*  
*prepared at your table with a selection of*  
*salsa molcajetes (v) (g) £8.9*

*Tacos dorados*  
*Crispy chicken tacos with chile de árbol*  
*cream (s) £6.2*

*Rajas con queso*  
*Mexican cheese, poblano, sweetcorn with*  
*warm corn tortillas (v) (g) £6.1*

*Tostadas de berenjena*  
*Aubergine, crisp tortillas with green*  
*habanero mayonnaise (v) (g) (s) £5.8*

*Tostadas de cangrejo*  
*Crab, pico de gallo, crisp tortillas with*  
*chipotle mayonnaise (g) £6.8*

*Yellowtail tiradito*  
*Sashimi yellowtail, lime agua chile with a*  
*jicama, cucumber and radish salad £11*

*Seabass ceviche*  
*Seabass, avocado with a cucumber and lime*

*salsa (g) £7.9*

*Quesadillas de champiñones*  
*Blue corn tortillas, Oaxaca cheese,*  
*mushrooms with epazote and oregano (v)*  
*(g) £5.9*

*Quesadillas de pollo*  
*Blue corn tortillas, Oaxaca cheese,*  
*marinated chicken with poblano and*  
*sweetcorn (g) £6.3*

*Camarones rebozados*  
*Tiger prawn tempura with chile and lime*  
*£7.9*

*Chicharrón de calamar*  
*Crispy fried baby squid, sunset salsa and*  
*thyme £7.8*

*Tortas de carnitas*  
*Pulled pork, tortas, black beans and salsa*  
*verde £7.8*

*Tortitas de plátano*  
*Plantain, black bean purée with guajillo*  
*chile oil (v) (g) £5.3*

**Brochetas**

**Medium sized dishes ideal for sharing**  
**Three skewers from the grill. We recommend 2 dishes**  
**per person**

*Brochetas de arrachera*  
*Skirt steak skewers with sweet Mexican soy*  
*and chile de árbol (s) £9.2*

*Brochetas de camarón*  
*Butterfly tiger prawns with Valentina*  
*butter (G) (S) £9.5*

*Brochetas de pollo*  
*Chicken skewers with an agave chile glaze*  
*£9.2*

*Brochetas de camote y betabel rostizado*  
*Sweet potato and beetroot skewers with*  
*green habanero mayonnaise (v) (g) (s) £7.2*

### **Tacos**

**Medium sized dishes great for sharing**  
**Three soft corn tortillas served with one of our**  
**delicious fillings. We recommend 2 dishes per person**

*Tacos de pork belly*  
*Pork belly, corn tortillas, salsa verde with*  
*coriander and onion salsa (g) £9.9*

*Tacos mazatlán*  
*Tiger prawns, corn tortillas, poblano, bacon*  
*and guajillo salsa (g) £11.5*

*Tacos de rib eye*  
*28 day aged ribeye steak, corn tortillas,*  
*avocado emulsion and guajillo oil (g) £12.9*

*Tacos de pato con mole*  
*Confit duck with Nutella mole, corn tortillas*  
*and plums (n) £10.8*

*Tacos de pollo en chile cascabel*  
*Cascabel chicken breast, corn tortillas with*  
*marinated onions (g) (s) £9.9*

*Tacos de hongo portobello*  
*Tempura mushroom, corn tortillas with*  
*grilled sweetcorn and chile piquín (v) (s)*  
*£8.9*

**Platos fuertes**

**Larger dishes designed to share or eat individually.**  
**Sides served seperately**

*Costillas de cerdo al guajillo*  
*Guajillo glazed baby back pork ribs,*  
*scallions and fried leeks (g) £17*

*Enchiladas de chile poblano*  
*Corn tortillas filled with poblano, sweetcorn*  
*and potato with poblano salsa (v) (g) £14.5*

*Langostino al achiote guajillo*  
*Jumbo prawn with guajillo achiote butter*  
*(g) £19.5*

*Pescado pacífico*  
*Char-grilled seabass fillet, chile de árbol*  
*and guajillo zarandeado sauce with citrus*  
*slices (g) (s) £15.4*

*Filete de res con chimichurri de cilantro*  
*21 day aged fillet (220 g) with coriander*  
*and serrano chimichurri (g) £29*

*Rib eye con mantequilla de habanero*  
*28 day aged ribeye (270 g) with yellow*  
*habanero butter (g) (s) £27*

*Costillas de cordero en mole amarillo*  
*Lamb cutlets with an amarillo curry mole*  
*(n) £17*

*Chile ancho relleno*  
*Quinoa picadillo stuffed ancho chile with*  
*black bean puree (v) (g) (n) £13.2*

*Enchiladas rojas*  
*Corn tortillas filled with chicken, potato, red*  
*onion, courgettes and sweet potato with*  
*salsa roja (g) £14.8*

*Gallinita al pipián*  
*Grilled pasilla and ancho spiced marinated*  
*baby chicken with a pumpkin seed pipián 15*

*Fajitas de arrachera, pollo y vegetales*  
*Grilled skirt steak/chicken/vegetable fajita,*  
*rice, black beans, flour or corn (g) tortillas,*  
*guacamole, sour cream and salsa £18.5 /*  
*£16 (v)*

### **Acompañamientos**

**Side dishes. We recommend one or two per person**

*Frijoles negros*  
*Black beans with queso fresco (v) (g) £3.5*

*Papas con crema y chile ancho*  
*Creamy potatoes, ancho chile and queso fresco (v) £3.9*

*Ensalada del campo*  
*Courgettes, grapefruit, jicama, spinach and avocado with a roasted poblano dressing (v) (g) £7.5*

*Arroz rojo*  
*Mexican red rice (v) (g) £3.5*

*Espárragos al grill*  
*Grilled asparagus skewers with yellow habanero butter (v) (g) £5.1*

*Esquites*  
*Grilled sweetcorn, mayonnaise, sour cream, queso fresco and chile piquin (v) (g) (s) £3.9*

**Salsas**  
**Freshly made traditional Mexican salsas**

*Salsa verde*  
*Mild - tomatillo, avocado, jalapeño and coriander (v) (g) £1.5*

*Salsa de chile guajillo*

*Medium - tomato, guajillo and marjoram*  
*(v) (g) £1.5*

*Salsa de chile de árbol*  
*Spicy - caramalised onion and chile de árbol*  
*(v) (g) (s) £1.5*

*(v) suitable for vegetarians (g) gluten free*  
*(n) contains nuts (s) spicy*

**Menu last updated February 14th 2017**  
**Pricing and dishes subject to change.**  
**Dishes are representative of the type of food**  
**available at the restaurant.**